

HARTFORD HEALTH DEPARTMENT  
543-8815

Permit Number: \_\_\_\_\_

TYPE OF VEHICLE: \_\_\_\_\_

Vendor Trade Name: \_\_\_\_\_

License Plate #: \_\_\_\_\_

Owner Name: \_\_\_\_\_

Telephone: (\_\_\_\_\_) \_\_\_\_\_

Owner's Address: \_\_\_\_\_

Town of Origin: \_\_\_\_\_

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**VENDOR HEALTH CHECKLIST**

\_\_\_\_ Menu Clearly Visible with prices. Classification: \_\_\_\_\_

\_\_\_\_ Payment and Photo Identification confirmed.

\_\_\_\_ Current motor vehicle registration. **No temporary registration allowed.**

\_\_\_\_ Proper ID on both sides of vehicle. **Vendor trade name and town of origin**

\_\_\_\_ ID letters at least 1" (one inch) in height, permanently fixed to vehicle.

\_\_\_\_ Vehicle properly cleaned and free of odors.

\_\_\_\_ All equipment cleaned and operable. **Stove, Grilles, refrigerators and sinks.**

\_\_\_\_ Grilles enclosed and properly vented.

\_\_\_\_ Proper provision for hand washing and drainage. **Pre-moistened towelettes are allowed only for hot dog carts.**

\_\_\_\_ Hot and cold water provided (or tempered water at above 110 F) for both hand wash and utensil cleaning.

\_\_\_\_ All foods held at proper temperatures (above 140 F or below 45 F).

\_\_\_\_ Covered trash containers present.

\_\_\_\_ Cleaners and chemicals properly stored away from food preparation area.

\_\_\_\_ Adequate utensils provided for food service (spoons, ladles, scoops, etc.).

\_\_\_\_ **Fish vendors - no gutting or scaling of fish unless approved utensil and hand washing system is installed.**

Date: \_\_\_\_\_ Health Approval: \_\_\_\_\_ Sanitarian: \_\_\_\_\_

Reasons for NOT approving: \_\_\_\_\_

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**HARTFORD FIRE DEPARTMENT APPROVAL**  
722-8250

Type of Cooking Equipment: \_\_\_\_\_

Manufacturer  
(Pushcarts): \_\_\_\_\_

Vehicle Registration Number: \_\_\_\_\_

Date: \_\_\_\_\_ FIRE APPROVAL/NOT APPROVED Fire Inspector: \_\_\_\_\_

Reasons for not approving: \_\_\_\_\_